

September 10, 1999

3137 '99 SEP 15 A9:52

Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers Lane, Rm. 1061
Rockville, MD 20852

RE: Docket Numbers 98N-1230, 96P-0418 and 97P-0197

To Whom It May Concern:

Regarding the FDA's proposed rule for the labeling and refrigeration of eggs in an attempt to reduce the hazards they may pose as a food source: Salmonella is transmitted directly from the hen to her eggs. We can stop the spread of Salmonella to humans by preventing that transmission in the first place. This can only be done by improving the treatment of laying hens.

The primary cause of Salmonella contamination in eggs is forced molting. Forced molting involves depriving the hens of food for up to two weeks and sometimes withholding water for days to shock their systems into higher egg production. This is blatant cruelty. The hens are suffering needlessly.

The FDA was petitioned last year to ban forced molting, but it has refused to do so.

Warning labels and refrigeration are just not enough. The Salmonella problem must be addressed at its root with production-level safeguards; **most importantly a prohibition of forced molting.**

The simplest and most humane solution is prevention.

As a consumer, I can and will refuse to buy eggs and will advise everyone I know to do the same until the Food and Drug Administration bans forced molting.

Thank you for your time.



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98N 1230

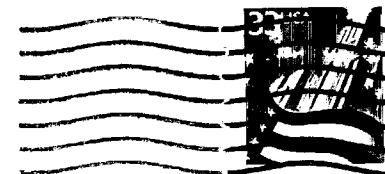
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HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION
CROSS REFERENCE SHEET

Docket Number/Item Code: 98N-1230/C596

See Docket Number/Item Code: 97P-0197/C597
96P-0418/C596

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